

Zhejiang Guanfeng Food Machinery Co., Ltd.



GUANFENG is specialized in manufacturing Vacuum Freeze Dryer(FD), Automatic Continuous Multistage Belt Dryers(AD), Freezing IQF, as well as Fruit Processing Machine, Vegetable Processing Machine, Food Processing Machine equipment.

Base on experienced research and development engineers team and professional production team in the food processing industry, in addition to provide high quality equipment, we also provide the overall food processing solution. Our systems have been supplied to companies in Europe, Africa, Asia, America by our company and our partners in the industry. Strong internationalization and worldwide market targeting have lead GUANFENG to be a high-profile company in food machinery industry.

Our production process is precisely structured and divided in phase, thus ensuring top quality of each component. The entire manufacturing and installation process is led by a strong team of engineers that over the years designed and developed our machines to their current features.

Strength of our concepts and top quality of our products are further accepted and satisfied by our clients. GUANFENG is the Chinese leader in the manufacturing of VACUUM FREEZE DYRER for fruit and vegetable. Company with modern manufacturing facility and professional team.

GUANFENG established in 2013, through years of hard work become the leader in the food machinery industry. Owns more than 30 product patent certifications, also obtained ISO9001, CE, SGS etc certifications.

Advantage

- Manufacture and installation on food processing
- An outstanding high-tech innovative enterprise
- The lead in passing ISO9001-2008, CE Certificate

- Obtained more than 20 national patents through efforts.
- Always being customer-oriented, we not only widely used in Southeast



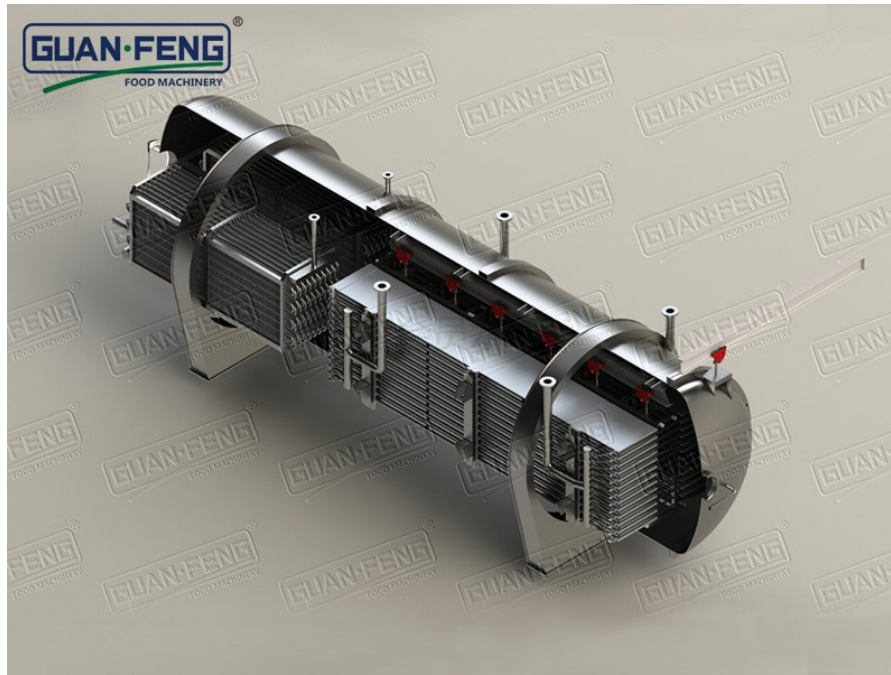
Freezing IQF Production Line

Processing products:green peas、beans、mushroom、cauliflower、sweet corn etc. fruits and vegetables.

Processing technology:washing→blanching→normal water chilling→ice water chilling→vibrating de-watering→elevating→vabrating feeding→freezing→storage.

The production line can add or reduce equipment according to different processing materials to achieve the best matching processing technology and the best production efficiency.

Vacuum Freeze Dryer



GFD series vacuum freeze dryer mainly includes: material quick freezing system, vacuum tank system, heating system, vacuum system, refrigeration system, material transfer system, electric control system, pneumatic system, disinfection system.

The whole machine system is in optimized deployment, the whole design is reasonable, economic and advanced. The operation is high efficient, high degree of automatic, low energy consumption, easy operation and convenient maintenance.

The vacuum system apply water ring pump or oil seal pump with multi-stage roots pump combination. In the beginning, it uses oil seal pump with large power to remove air out quickly. And then, it uses roots pump to keep the vacuum condition with small power. In this way, it can decrease the energy consumption. Meanwhile, the water ring pump can remove the water content, which can avoid the disadvantage of oil seal pump of poor drainage performance, moisture making oil emulsification metamorphism and vacuum instability.

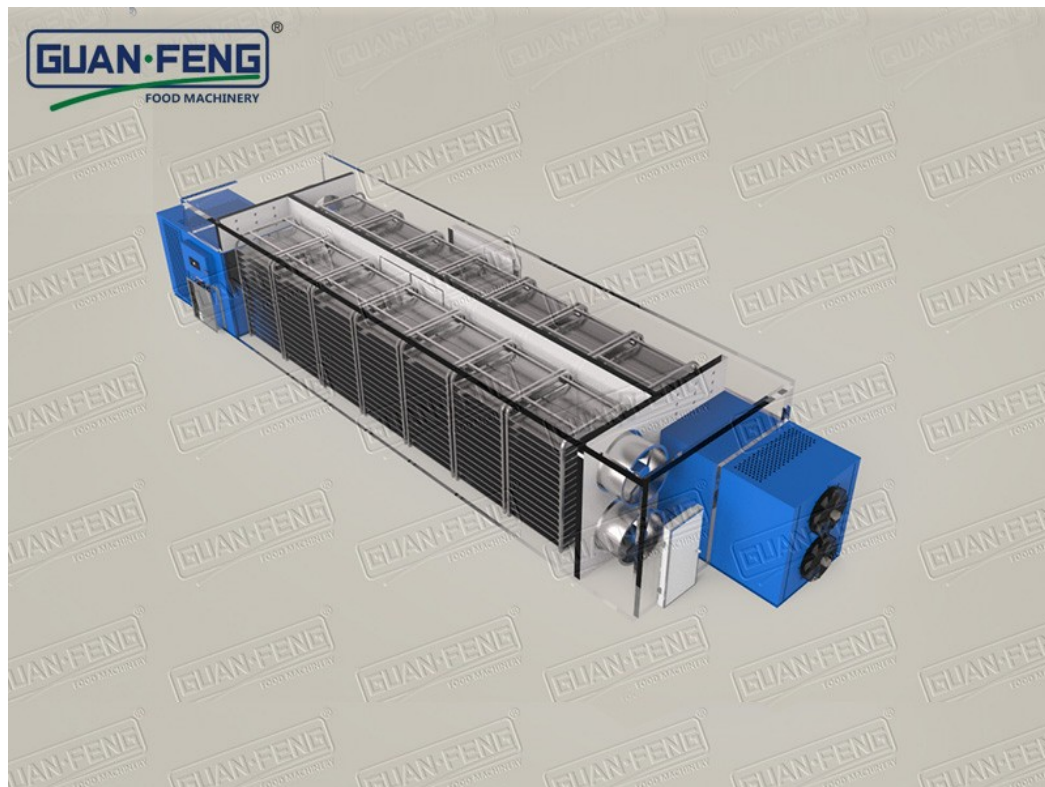
Heating system is sealed water circulation system with automatic compression function. It applies 3-way regulated valve to adjust the heat of water circulation system. The automatic compression system can gurarantee hot water temperature to +120°C, which increase the thermal efficiency.

Refrigeration system applies Freon refrigeration for samll middle model. The expansion valve adjusts liquid flow automatically. For large model, it applies ammonia Single-phase circulation refrigeration, the refrigeration liquid supply is stable and easy for operation. The Ice-Condenser apply postposition type cold trap.

The pipes connection is short, little resistance. Moisture and gas access is smooth. The water catch is evenly, efficient and energy saving.

The electric control system applies intelligent instrument and PLC system. The PLC is with touch screen control, computer monitoring. Since the most important performance is the freeze drying curve control, we develop an automatic control system with 10 period of time controlling, which is specialized for food lyophilization. It make curve parameter setting more easily and convenient, high reliability, good accuracy. The system has the function of historical data storage and query, which is convenient for production process analysis.

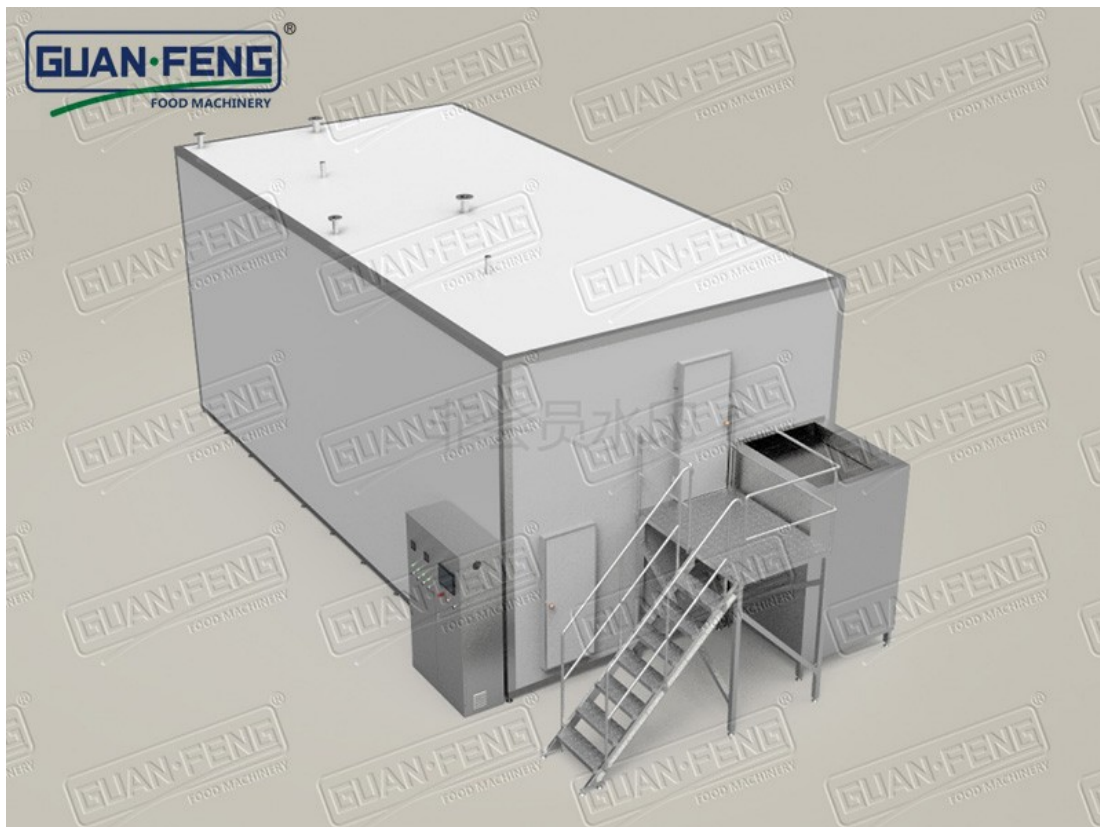
Vegetable Drying Machine



1. **Easy to installation:** easy to install and remove, few floor space, it can install both indoor or outdoor;
2. **High efficiency environment-friendly:** it can absorb a mass of heat from the air by little electric energy, the power consumption only 1/3~1/4 to electricity heat. And compared to coal, oil and gas water heater, it can save about 75% cost in operation;
3. **Non-pollution:** there is no inflamer or emission, which is a sustainable development product;
4. **Security of operation:** the whole process in the heat pump dryer is a safety semi-closed drying system did not exist the possible risk like inflammable, explosive, toxic, short circuit etc. in traditional drying;

5. **Long service life and low maintenance:** this is developing from the traditional air conditioner technology, which has mature technology, stable performance, long service life etc. it is automatic operation without hand operation, intelligent control;
6. **Comfortable and convenient, high degree of automatic, intelligent:** use automatic thermostat device, can work in 24 hours;
7. **Wide range of application, weather protected:** it can be used in food, chemical, medicine, paper products, leather, wood, agriculture products and so on.

Quick Freezing Equipment



The GLZ series fluidized Quick Freezing Equipment combines the latest technology of other same products from Sweden and Canada, realizing a real fluidized and perfect IQF (Freezing IQF) effect.

The conveying net belt adopts servo control. According to different material varieties and cloth thickness, the frequency of the jiggling motion i.e., the alternate forward and backward motion of the conveying belt can be adjustable during its forward conveying process. Even if the cloth thickness is doubled on the basis of the current technology, there is no adhesion of materials and no occurrence of channeling.

The two-section type net belt conveying is adopted. At the front and rear sections, the conveying speed of net belt and rotation speed of fan are controlled independently to meet the requirement of processing different materials.

The initial freezing section is provided with a bypass pulse device to enhance the fluidized effect so as to realize the rapid freezing.

The ADS air automatic defrosting device is adopted to maintain the frost thickness of the evaporator always under 3mm and ensure that the Quick Freezing Equipment can carry out 24-hour continuous production. The heat exchanging efficiency of the evaporator is greatly enhanced, and the power consumption of refrigerating compressor and fan is reduced. For quick-freezing output per unit, about 20% of power consumption can be saved.

All of parts are made of stainless steel, aluminum alloy and food level plastics, which complies with the food hygienic standards.

The high-efficiency cleaning device is provided to clean the residues on the net belt, all designs guarantee the facility and easy operation for cleaning and ensure hygienic safety of foods.

If you are interested in our products, please feel free to contact us by :

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